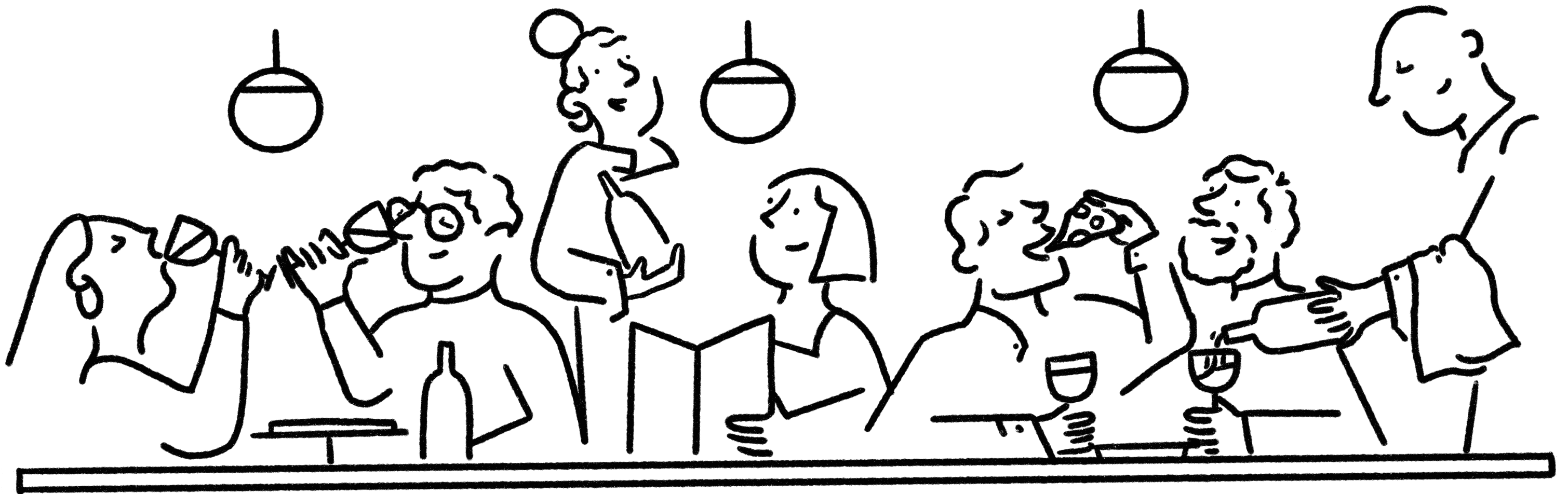


Bonnie





STARTERS

Roasted cauliflower dip, fried chickpeas, flat bread (NF, Vegan)	16
Smoked salmon, horseradish crema, caper, shallot (NF, GF)	22
Grazing board, salami, cheese, olive, condiment, crackers	38
Whipped house-made ricotta, honey, black pepper (V, NF)	16
Marinated olives (NF, DF, GF, Vegan)	12

SALADS AND SIDES

Many leaves salad, lemon dressing (V, NF, GF)	14
Caesar salad, crouton, guanciale, egg, Grana Padano (NF)	20
Roast potatoes, garlic, parsley (V, NF, GF)	14
Buratta, charred peas, confit tomato, lemon verbena (V, NF, GF)	18

MAINS

300g Porterhouse steak, whipped brown butter, watercress (NF, GF)	46
Baked gnocchi, sugo, Grana Padano, Tuscan kale (V, NF)	32

PIZZA INSPIRED BY OUR NEXT GEN

MOLLY Parmesan, garlic oil, herbs, Murray River salt (V, NF)	22
ARCHIE Potato, rosemary, lemon, fried garlic, Grana Padano (V, NF)	26
CHARLIE Tomato, garlic, basil, mozzarella (V, NF)	24
WOLFGANG Hot salami, n'djua, taleggio, aleppo pepper (NF)	28
COCO Portobello and Markwood oyster mushrooms, gorgonzola, parsley (V, NF)	26
MATILDA Zucchini, garlic, zucchini pesto, ricotta salata (V)	26
CAMILLA Tomato, smoked ham, charcuterie X.O, oregano (NF)	28
ALEXANDER Prosciutto, tomato, bocconcini, rocket, parmesan, cherry balsamic (NF)	28
STELLA Tomato, garlic, prawn, shallot, caper, parsley, chilli oil (NF)	28
<hr/> Additions	
Gluten-free base	+3
Anchovies / Markwood mushrooms	+4
Local salami / prosciutto / prawns	+5
Dairy-free cheese	+4

SWEET

Lemon and almond tart, lemon curd (GF)	16
House-made vanilla ice-cream, Rutherglen Muscat affogato (GF)	16
Italian baked cheese cake, Shiraz berry compote (NF, GF)	16
Ice-Cream (Mini Tub) Vanilla / Chocolate / Caramel / Strawberry	6

BEERS AND NON-ALCOHOLIC

Bridge Road Freetime (0.5%)	8
Bridge Road Brewers Pale Ale (4.8%)	12
Alpine Lager (4.5%)	12
King Valley Kolsch (4.9%)	12
Bundaberg Ginger Beer	12
San Pellegrino Sparkling Water 750ml	8
Coke, Coke Zero, Lemonade, Creamy Soda, Passionfruit	6
Apple Juice, Orange Juice	5
Coffee (Latte, Flat White, Cappuccino, Espresso, Long Black)	5

COCKTAILS

Bonnie Spritz (Prosecco, Aperol, Lemonade)	16
Limoncello Spritz (Limoncello, Prosecco, Soda Water)	18
Billson's with Vodka or Gin	16

WINES

SPARKLING

24 All Saints Estate Prosecco (11%)	14/45
NV St Leonards Vineyard Brut (12.2%)	45
NV All Saints Estate Bubbly Shiraz (14%)	14/48
NV All Saints Estate Excentrique (13%)	65

WHITE

22 All Saints Estate Riesling (11.5%)	40
24 All Saints Estate Pinot Grigio (11.8%)	14/40
23 St Leonards Vineyard Chardonnay (13.3%)	14/40
22 All Saints Estate Marsanne (14.5%)	48
22 St Leonards Vineyard Lumiere (Off-White) (13%)	38
21 All Saints Estate Moscato (5.5%)	14/35

PINK

24 All Saints Estate Rosa (13%)	14/45
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RED

24 All Saints Estate Sangiovese Cabernet (14%)	14/45
23 St Leonards Vineyard Chilled Ruby Cabernet (12%)	14/45
23 All Saints Estate Merlot (13.5%)	14/45
22 St Leonards Vineyard Cabernet Franc (13.5%)	16/45
22 All Saints Estate 'Pierre' (14%)	18/55
22 All Saints Estate Shiraz (14.5%)	14/45
21 All Saints Estate 'Alias II' Shiraz Muscadelle (14.5%)	60
22 St Leonards Vineyard Durif (14.8%)	14/45
18 All Saints Estate Shiraz Durif (14.9%)	45

SWEET

NV All Saints Estate Classic Rutherglen Muscat (18%)	15/60
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V - Vegetarian, NF - Nut Free, DF - Dairy Free, GF - Gluten Free
Public holidays attract a 15% surcharge.

We try our best to accommodate all dietaries and whilst care is taken, all food prepared on the premises may contain traces of gluten, dairy, nut, seafood and shellfish.